

Geregistreeerde Belgische norm

NBN ISO/TS 22003

1e uitg., december 2014

Normklasse: V 03

Voedselveiligheidsmanagementsystemen - Eisen voor organisaties die audits en certificatie aanbieden van voedselveiligheidsmanagementsystemen (ISO/TS 22003:2013)

Systèmes de management de la sécurité des denrées alimentaires - Exigences pour les organismes procédant à l'audit et à la certification de systèmes de management de la sécurité des denrées alimentaires (ISO/TS 22003:2013)

Food safety management systems - Requirements for bodies providing audit and certification of food safety management systems (ISO/TS 22003:2013)

Toelating tot publicatie: 17 december 2014

Deze norm ISO/TS 22003:2013 heeft de status van een Belgische norm.

Deze norm bestaat in twee officiële versies (Engels, Frans).



Bureau voor Normalisatie - Jozef II-straat 40 - 1000 Brussel - België

Tel: +32 2 738 01 11 - Fax: +32 2 733 42 64 - E-mail: info@nbn.be - NBN Online: www.nbn.be
Bank 679-0000951-78 IBAN BE69 6790 0009 5178 BIC PCHQBEBB BTW BE0880857592

***norme belge
enregistrée***

NBN ISO/TS 22003

1e éd., décembre 2014

Indice de classement: V 03

**Systemes de management de la sécurité des denrées alimentaires -
Exigences pour les organismes procédant à l'audit et à la certification
de systèmes de management de la sécurité des denrées alimentaires
(ISO/TS 22003:2013)**

Voedselveiligheidsmanagementsystemen - Eisen voor organisaties die audits en certificatie aanbieden van voedselveiligheidsmanagementsystemen (ISO/TS 22003:2013)

Food safety management systems - Requirements for bodies providing audit and certification of food safety management systems (ISO/TS 22003:2013)

Autorisation de publication: 17 décembre 2014

La présente norme ISO/TS 22003:2013 a le statut d'une norme belge.

La présente norme existe en deux versions officielles (anglais, français).

**Food safety management systems —
Requirements for bodies providing
audit and certification of food safety
management systems**

*Systèmes de management de la sécurité des denrées alimentaires —
Exigences pour les organismes procédant à l'audit et à la certification
de systèmes de management de la sécurité des denrées alimentaires*





COPYRIGHT PROTECTED DOCUMENT

© ISO 2013

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

Published in Switzerland

Contents

Page

Foreword	iv
Introduction	v
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principles	2
5 General requirements	2
5.1 General	2
5.2 Management of impartiality	2
6 Structural requirements	2
7 Resource requirements	2
7.1 Competence of management and personnel	2
7.2 Personnel involved in the certification activities	3
7.3 Use of individual external auditors and external technical advisors	3
7.4 Personnel records	3
7.5 Outsourcing	3
8 Information requirements	4
9 Process requirements	4
9.1 General requirements	4
9.2 Initial audit and certification	6
9.3 Surveillance activities	7
9.4 Recertification	7
9.5 Special audits	7
9.6 Suspending, withdrawing or reducing the scope of certification	7
9.7 Appeals	7
9.8 Complaints	8
9.9 Records of applicants and clients	8
10 Management system requirements for certification bodies	8
Annex A (normative) Classification of food chain categories	9
Annex B (normative) Minimum audit time	12
Annex C (normative) Required food safety management system (FSMS) competence	14
Annex D (informative) Guidance on generic certification functions	18
Annex E (informative) Food safety management systems and product certification	22
Bibliography	26

ISO/TS 22003:2013(E)

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: Foreword - Supplementary information

The committee responsible for this document is Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 17, *Management systems for food safety*, in collaboration with the *ISO Committee on conformity assessment* (CASCO).

This second edition cancels and replaces the first edition (ISO/TS 22003:2007), which has been technically revised.

Introduction

Certification of the food safety management system (FSMS) of an organization is one means of providing assurance that the organization has implemented a system for the management of food safety in line with its policy.

Requirements for an FSMS can originate from a number of sources. This Technical Specification has been developed to assist in the certification of FSMS that fulfil the requirements of ISO 22000. The contents of this Technical Specification can also be used to support certification of FSMS that are based on other sets of specified FSMS requirements.

This Technical Specification is intended for use by bodies that carry out audit and certification of FSMS by providing generic requirements for such bodies. Such bodies are referred to as certification bodies. This wording is not intended to be an obstacle to the use of this Technical Specification by bodies with other designations that undertake activities covered by the scope of this Technical Specification. This Technical Specification is intended to be used by anybody involved in the assessment of FSMS. It can also be used to support other types of food safety certifications based on a combination of ISO/IEC 17021 and ISO/IEC 17065.

Certification activities involve the audit of an organization's FSMS. The form of attestation of conformity of an organization's FSMS to a specific FSMS standard (e.g. ISO 22000) or other specified requirements is normally a certification document or a certificate.

It is for the organization being certified to develop its own management systems (e.g. FSMS in accordance with ISO 22000, other sets of specified FSMS requirements, quality management systems, environmental management systems or occupational health and safety management systems) and, other than where relevant legislative requirements specify to the contrary, it is for the organization to decide how the various components of these will be arranged. The degree of integration between the various management system components will vary from organization to organization. It is therefore appropriate for certification bodies that operate in accordance with this Technical Specification to take into account the culture and practices of their clients with respect to the integration of their FSMS within the wider organization.

Food safety management systems — Requirements for bodies providing audit and certification of food safety management systems

1 Scope

This Technical Specification defines the rules applicable for the audit and certification of a food safety management system (FSMS) complying with the requirements given in ISO 22000 (or other sets of specified FSMS requirements). It also provides the necessary information and confidence to customers about the way certification of their suppliers has been granted.

Certification of FSMS is a third-party conformity assessment activity (as described in ISO/IEC 17000:2004, 5.5), and bodies performing this activity are third-party conformity assessment bodies.

NOTE 1 In this Technical Specification, the terms “product” and “service” are used separately (in contrast with the definition of “product” given in ISO/IEC 17000).

NOTE 2 This Technical Specification can be used as a criteria document for the accreditation or peer assessment of certification bodies which seek to be recognized as being competent to certify that an FSMS complies with ISO 22000. It is also intended to be used as a criteria document by regulatory authorities and industry consortia which engage in direct recognition of certification bodies to certify that an FSMS complies with ISO 22000. Some of its requirements could also be useful to other parties involved in the conformity assessment of such certification bodies, and in the conformity assessment of bodies that undertake to certify the compliance of FSMS with criteria additional to, or other than, those in ISO 22000.

FSMS certification does not attest to the safety or fitness of the products of an organization within the food chain. However, ISO 22000 requires an organization to meet all applicable food-safety-related statutory and regulatory requirements through its management system.

NOTE 3 Certification of an FSMS according to ISO 22000 is a management system certification, not a product certification.

Other FSMS users can use the concepts and requirements of this Technical Specification provided that the requirements are adapted as necessary.

2 Normative references

The following referenced documents, in whole or in part, are normatively referenced in this document and are indispensable for its application. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 22000:2005, *Food safety management systems — Requirements for any organization in the food chain*

ISO/IEC 17000:2004, *Conformity assessment — Vocabulary and general principles*

ISO/IEC 17021:2011, *Conformity assessment — Requirements for bodies providing audit and certification of management systems*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO/IEC 17000, ISO/IEC 17021, ISO 22000 and the following apply.